



## STARTERS

- ½ Dozen Fowey oysters 21.50
- Carrot & onion squash velouté, goat's curd and pistachios (v) 13.50
- Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50
- Warm root vegetable salad, chorizo & juniper 13.50
- Warm smoked eel, beetroot, horseradish cream, watercress 14.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50  
Add a supplement of grilled chicken 4.00
- Yorkshire rose veal tonnato 15.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00

## MAINS

- Celeriac risotto, crispy shallots, parsley & shaved parmesan (v) 21.50
- Trofie pasta with basil pesto, aged parmesan, pine nuts & lemon (v) 21.50
- Roasted line caught Cornish cod with brandade, brassicas and anchovies 27.50
- Flame grilled mackerel, chargrilled fennel, bouillabaisse & saffron aioli 23.50
- Roast chicken breast, heritage carrots, glazed potato fondant, girolles & chicken reduction 28.00
- Braised lamb shoulder, pomme purée, roasted Jerusalem artichoke, chanterelle mushroom purée & lamb jus 28.50
- The Little Social burger - cheddar, smoked bacon, gherkins & caramelised onions, sesame brioche, chips and salad 19.50
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00
- 28-day aged 220g Hereford rib-eye steak 29.00
- 40-day aged Buccleuch Estate 800g côte de boeuf on the bone (for two) 75.00

## SIDES

- Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50
- Warm green beans (v) 5.00 • Mixed salad leaves & herbs (v) 4.00
- Béarnaise sauce 3.00 • Peppercorn sauce 3.00